

- (16) Scars;
- (17) Skin breakdown;
- (18) Split, rough or protruding navels;
- (19) Sprayburn;
- (20) Sunburn;
- (21) Thorn scratches; and
- (22) Other means.

(d) For tolerances see §51.1151.

(e) Internal quality: Lots meeting the internal requirements for “U.S. Grade AA Juice (Double A)” or “U.S. Grade A Juice” may be so specified in connection with the grade. (See §§51.1176–51.1179.)

§ 51.1149 U.S. No. 2 Russet.

The requirements for this grade are the same as for U.S. No. 2 except that at least 10 percent of the fruit shall have more than one-half of their surface, in the aggregate, affected by any type of discoloration.

(a) For tolerances see §51.1151.

(b) Internal quality: Lots meeting the internal requirements for “U.S. Grade AA Juice (Double A)” or “U.S. Grade A Juice” may be so specified in connection with the grade. (See §§51.1176–51.1179.)

§ 51.1150 U.S. No. 3.

“U.S. No. 3” consists of oranges which meet the following requirements:

- (a) Basic requirements:
 - (1) Mature;
 - (2) Misshapen;
 - (3) Poorly colored;
 - (4) Rough texture, not seriously lumpy;
 - (5) Similar varietal characteristics; and
 - (6) Slightly spongy.
- (b) Free from:
 - (1) Decay;
 - (2) Unhealed skin breaks; and
 - (3) Wormy fruit.
- (c) Free from very serious damage caused by:
 - (1) Ammoniation;
 - (2) Bruises;
 - (3) Buckskin;
 - (4) Caked melanose;
 - (5) Creasing;
 - (6) Disease;
 - (7) Dryness or mushy condition;
 - (8) Hail;
 - (9) Insects;
 - (10) Riciness or woodiness;

- (11) Scab;
- (12) Scale;
- (13) Scars;
- (14) Skin breakdown;
- (15) Split navels;
- (16) Sprayburn;
- (17) Sunburn; and
- (18) Other means.

(d) For tolerances see §51.1151.

(e) Internal quality: Lots meeting the internal requirements for “U.S. Grade AA Juice (Double A)” or “U.S. Grade A Juice” may be so specified in connection with the grade. (See §§51.1176–51.1179.)

TOLERANCES

§ 51.1151 Tolerances.

In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the following tolerances, by count, based on a minimum 25 count sample, are provided as specified:

(a) *Defects.* (1) U.S. Fancy, U.S. No. 1 Bright, U.S. No. 1, U.S. No. 1 Golden, U.S. No. 1 Bronze, U.S. No. 1 Russet, U.S. No. 2 Bright, U.S. No. 2, and U.S. No. 2 Russet grades.

(i) *For defects at shipping point.*¹ Not more than 10 percent of the fruit in any lot may fail to meet the requirements of the specified grade: *Provided*, that included in this amount not more than 5 percent shall be allowed for defects causing very serious damage, including in this latter amount not more than 1 percent for decay or wormy fruit.

(ii) *For defects en route or at destination.* Not more than 12 percent of the fruit which fail to meet the requirements of the specified grade: *Provided*, that included in this amount not more than the following percentages shall be allowed for defects listed:

(A) 10 percent for fruit having permanent defects; or,

(B) 7 percent for defects causing very serious damage, including therein not more than 5 percent for very serious damage by permanent defects and not

¹Shipping point, as used in these standards, means the point of origin of the shipment in the producing area or at port of loading for ship stores or overseas shipment, or, in the case of shipments from outside the continental United States, the port of entry into the United States.

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more than 3 percent for decay or wormy fruit.

(2) U.S. No. 3.

(i) *For defects at shipping point*.¹ Not more than 10 percent of the fruit in any lot may fail to meet the requirements of the grade: *Provided*, that included in this amount not more than 1 percent shall be for decay or wormy fruit.

(ii) *For defects en route or at destination*. Not more than 12 percent of the fruit which fail to meet the requirements of the grade: *Provided*, that included in this amount not more than the following percentages shall be allowed for defects listed:

(A) 10 percent for fruit having permanent defects; or,

(B) 3 percent for decay or wormy fruit.

(b) *Discoloration*—(1) *U.S. No. 1 Bright, U.S. No. 1, U.S. No. 2 Bright, and U.S. No. 2*. Not more than 10 percent of the fruit in any lot may fail to meet the requirements relating to discoloration as specified in each grade. No sample may have more than 20 percent of the fruit with excessive discoloration: *And provided further*, that the entire lot averages within the percentage specified.

(2) *U.S. No. 1 Golden*. Not more than 30 percent of the fruit shall have in excess of one-third of their surface, in the aggregate, and no part of any tolerance shall be allowed to increase this percentage. No sample may have more than 40 percent of the fruit with excessive discoloration: *And provided further*, that the entire lot averages within the percentage specified.

(3) *U.S. No. 1 Bronze, and U.S. No. 1 Russet*. At least 30 percent of the fruit shall have in excess of one-third of the surface, in the aggregate, affected by discoloration, and no part of any tolerance shall be allowed to reduce this percentage. No sample may have less than 20 percent of the fruit with required discoloration: *And provided further*, that the entire lot averages within the percentage specified.

(4) *U.S. No. 2 Russet*. At least 10 percent of the fruit shall have in excess of one-half of the surface, in the aggregate, affected by discoloration, and no part of any tolerance shall be allowed to reduce this percentage: *And provided*

further, that the entire lot averages within the percentage specified.

[61 FR 20708, May 8, 1996, as amended at 61 FR 40290, Aug. 2, 1996; 62 FR 2897, Jan. 21, 1997]

APPLICATION OF TOLERANCES

§51.1152 Application of tolerances.

Individual samples are subject to the following limitations, unless otherwise specified in §51.1151. Individual samples shall have not more than one and one-half times a specified tolerance of 10 percent or more, and not more than double a specified tolerance of less than 10 percent: *Provided*, that at least one decayed or wormy fruit may be permitted in any sample: *And provided further*, that the averages for the entire lot are within the tolerances specified for the grade.

[62 FR 2897, Jan. 21, 1997]

SIZE

§51.1153 Size.

(a) Fruits shall be fairly uniform in size and shall be packed in containers according to approved and recognized methods.

(b) “Fairly uniform in size” means that not more than 10 percent of the oranges per sample may vary more than one-half inch in diameter.

(c) In order to allow for variations incident to proper sizing, not more than 10 percent of the samples in any lot may fail to meet the requirements of size.

DEFINITIONS

§51.1154 Similar varietal characteristics.

Similar varietal characteristics means that the fruits in any container are similar in color and shape.

§51.1155 Well colored.

Well colored as applied to common oranges and tangelos means that the fruit has characteristic color for the variety with practically no trace of green color.

§51.1156 Firm.

Firm as applied to common oranges and tangelos means that the fruit is